

The DISH



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I don't know about you, but did 2018 feel like it flew by extremely fast? And here we are ready to ring in 2019! Are you having a party? If so, then you might as well party all night long with insanely delicious and easy food. And appetizers are definitely my favorite things to prepare and eat. With these recipes you'll have plenty of time to host your party, make a list of resolutions and find someone for a midnight smooch. So get the party started. Happy New Year!

Crab and Cheddar Baked Wontons

- 1 ½ lbs. crab meat (packaged imitation or real fresh crab meat)
- 4 cups shredded mild cheddar cheese
- 2 cups mayonnaise
- ½ medium yellow or white onion
- 6 oz. can black olives, drained, chopped
- 12 oz. pkg. wonton wrappers (usually found in the produce section of any grocery store)

Preheat oven to 350 degrees. Press wonton wrappers into mini-muffin pan using a mini tart shaper or your fingers. Chop crab meat, onion, olives (all can be chopped using a food chopper or by hand).

Mix chopped ingredients together well by hand in medium-sized bowl with mayonnaise and shredded cheese. Fill prepared wonton cups with the filling mix using a cookie dough scoop or dinner spoons (one scoop per muffin cup). Pinch the tops of each filled wonton semi to completely closed (your preference) with your hands.

Bake 12-14 minutes (until the tips are medium to dark brown). Let cool in pan 2 minutes. Carefully remove and serve warm.

Note: If you end up with leftover filling, it's delicious heated up at 350 degrees in an oven safe dish for 14-16 minutes and served as a hot dip. It's also fantastic on bread as a broiled open-faced sandwich.

Crockpot Sweet and Tangy Asian Meatballs

MEATBALLS:

- 2 lbs. ground pork
- ½ cup green onions, chopped, about 6
- 4 cloves garlic, minced
- 1 Tbsp. sesame oil

- 2 tsp. ginger, freshly grated
- 2 eggs
- ½ tsp. salt or to taste
- ½ tsp. pepper or to taste

SAUCE:

- 2/3 cup Hoisin sauce
- ¼ cup soy sauce
- ¼ cup rice vinegar
- 5 cloves garlic, minced
- 2 tsp. ginger, freshly grated
- 1 Tbsp. Sriracha sauce
- ¼ tsp. pepper, freshly ground

GARNISH

- 2 Tbsp. sesame seeds, optional
- 2 green onions, chopped

Preheat oven to 400 degrees. Line a baking sheet with parchment paper.

Mix all the meatball ingredients together in a large bowl. Shape into 1-inch diameter meatballs and place them on the prepared baking sheet. Bake the meatballs for 25 minutes or until just slight brown and no longer pink inside.

In the meantime, mix all the sauce ingredients together. Toss the meatballs together with the sauce and pour into your crockpot. Cook on low for 2 hours. The sauce will reduce and thicken a bit. Serve garnished with additional chopped green onion or sesame seeds.

Bacon Wrapped Tater Tot Bombs

- 2 cups frozen tater tots, at room temperature
- 1 oz. sharp cheddar cheese, cut into ¼-inch squares
- 4 slices bacon, quartered
- ¼ cup brown sugar, packed
- 1 Tbsp. chopped fresh parsley leaves

Preheat oven to 400 degrees. Line a baking sheet with parchment paper or a silicone baking mat; set aside.

Working one at a time, wrap each Tater Tot and

cheese square in a piece of bacon. Repeat with remaining Tater Tots, cheese squares and bacon pieces. Dredge each Tater Tot in the brown sugar, pressing to coat.

Place Tater Tots, seam side down, onto the prepared baking sheet. Place into oven and bake for 20-25 minutes, using metal tongs to turn at halftime. Serve immediately, garnished with parsley, if desired.

Individual Seven-Layer Dips

- 16 oz. can refried beans
- 1 oz. pkg. taco seasoning
- 1 cup guacamole or make homemade guacamole
- 8 oz. container sour cream
- 1 cup chunky salsa or pico de gallo
- 1 cup shredded cheddar or Mexican blend cheese
- 2 Roma tomatoes, diced
- ½ bunch of green onions, sliced
- 2.25 oz. can sliced olives, drained
- (8) 9 oz. plastic tumblers
- Tortilla chips

In a small bowl, mix taco seasoning with refried beans.

In each plastic glass, layer about 2 Tbsp. beans, followed by 2 Tbsp. sour cream, 2 Tbsp. guacamole, 2 Tbsp. salsa or pico de gallo and 2 Tbsp. cheese. Make sure you drain your salsa or pico to get the excess liquid out before you pour it on. Then top with about 1-2 tsp. tomatoes, olives and green onion. (If making ahead of time, wait to add these toppings until shortly before serving.)

Garnish with one tortilla chip. Store in the refrigerator until serving and serve with chips. Makes around 8 individual dips.

Southwestern Corn Dip

- 8 oz. sour cream
- 1 cup mayonnaise
- 2 cups shredded cheddar cheese
- 1 can Rotel tomatoes (diced tomatoes and green chiles), drained
- 2 (11 oz.) cans Southwestern Style Corn (or MexiCorn), drained
- ½ tsp. sugar
- 2 tsp. lime juice
- 2 green onions, sliced

Mix together all ingredients and refrigerate for several hours. Serve with corn chips or tortilla chips.